

In re: Laurent Benbadis et al.
Appl. No.: 09/700,687
Filed: February 14, 2001
Page 2 of 8

6. (Twice Amended) A method for preparing a fermented dairy product, which comprises a step during which milk is fermented using a lactic ferment comprising at least one strain of *L. bulgaricus* as claimed in claim 1, in the presence of at least one sugar which can be assimilate by said strain.

7. (Amended) The method as claimed in claim 6, wherein said sugar which can be assimilated is glucose.

8. (Twice Amended) The method as claimed in claim 6, wherein the arrest of fermentation is carried out without cooling of said dairy product.

9. (Twice Amended) A fermented dairy product obtained using a method as claimed in claim 6.

10. (Amended) The fermented dairy product as claimed in claim 9, wherein said product is a yogurt.

Please add the following new Claims 11-18:

11. The mutant strain of *L. bulgaricus* deposited on January 14, 1998 with the CNCM under the number I-1968.

12. A lactic ferment comprising which comprises at least one strain of *L. bulgaricus* as claimed in claim 11.

13. The lactic ferment as claimed in claim 12, wherein said strain of *L. bulgaricus* is combined with at least one strain of *S. thermophilus*.

14. A method for preparing a fermented dairy product, which comprises a step during which milk is fermented using a lactic ferment comprising at least one strain of *L. bulgaricus* as claimed in claim 11, in the presence of at least one sugar which can be assimilate by said strain.

In re: Laurent Benbadis et al.

Appl. No.: 09/700,687

Filed: February 14, 2001

Page 3 of 8

*Cont
B3*

15. The method as claimed in claim 14, wherein said sugar which can be assimilated is glucose.

16. The method as claimed in claim 14, wherein the arrest of fermentation is carried out without cooling of said dairy product.

17. A fermented dairy product obtained using a method as claimed in claim 14.

18. The fermented dairy product as claimed in Claim 17 wherein said product is a yogurt.
